Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals
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Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French tock	.3	84.	//0
Hot Cereal	150 or More	Bocon	Z	87	120
luice	40	Sym, Butter Apole Crackers	ţ	40	-
Vilk	38 - 40	Sym, Butter. Apple, Crackers Milk, Unice	1	40-	40.
			,		
LUNCH – Arriva No. of Meals:				Bro	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Baked CHiden		93.5	162.7
Stew	160 or more	Poteto		72.5	171.5
Hot Starch	150 or more	Beans			
Hot Vegetables	160 or more	Dinner roll , buffer	*1.		
Canned fruits/Pudding	40 or less	Dinner roll, buffer Sandwich, Apple Milk, Juice Carrot Salash			
	<u></u>	Milk, juice			
		Carrot Salad			
DINNER - Arriv				1	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2 01 61011	92.6	161.7
Stew	160 or more	Pork Beef Steak Braciolisaled		93.4	161.9
Soup	175 or more	Dinner 2011s W/ Butter		1 /	
Hot Vegetables	160 or more	Jone		96.2	170.3
	40 or less	Pear			
Canned fruits/Pudding	-10 OI 1033				
Canned fruits/Pudding Milk	40 or Less	Sardnich			

Generally, Temperature standard are:

· Creamed Items and Hot Cereals: 150 Deg. F, or more

30/06

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: // · 29 · 04	Day: Wednesday
BREAKFAST – Arrival Time:	Officer's Signature:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble Lags	1/20	P9	140.
Hot Cereal	150 or More	Scramble Eggs Scattered Hosh Browned Potatog	Me.	100	1621
Juice	40	Butter wheat toast	2_	63	110.
Milk	38 - 40				
		Chilled Juice	1/ac.	40	40
		Chilled fuice Britk	1/2.	40	40.

LUNCH - Arrival Time:____ No. of Meals:

Officer's Signature:

140. 01 141cais.					
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Old Fashioned meafloof		109	160
Stew	160 or more	Old Fashioned Meafloof Buttered Hashed Potatoes		120.	186
Hot Starch	150 or more				
Hot Vegetables	160 or more	Mixed Peas + Carrots.			
Canned fruits/Pudding	40 or less	Peach Halres .		40.	40
		milk		140.	40.
		Angel Food Cake,		6.2.	63

DINNER – Arrival Time:	Officer's Signature:
No. of Meals:	

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot Roast Warany	267	/20	168.
Stew	160 or more	Stoamed rice	2/307.	100-	120.
Soup	175 or more	Hearty Vege Sonp	302.	100	185-
Hot Vegetables	160 or more	_			
Canned fruits/Pudding	40 or less	mix salad, reach halves	i.		
Milk	40 or Less	Cookie, milk	/c.	40	40.
		dinner roll		le3"	43.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Date: <u>u/2</u> BREAKFAST – A		065 Officer's	Thosa. Signature:		
No of Meals:	05				···
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SRAMBLE EGG	42 C.	60	140
Hot Cereal	150 or More	(N) CERONI	1 pur.	40	40
uice	40	Bint Bord mustral	200.	40	40
Milk	38 - 40	TELLY	154.		
		mux	le.	49	40
			-	, - <u>(</u> , , , , , , , , , , , , , , , , , , ,	-
		BAHAHAW OPPACKOR			
TINICIT	1.70:		a .		
LUNCH – Arriva No. of Meals:	'	/200 Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Honey Glazed Ham	302.	98.	140
Stew	160 or more	Hot Spiced Escallog Apples	1/2 C	92.	146.
Hot Starch	150 or more	Steaned Taproca	la.	110.	175
Hot Vegetables	160 or more	Terrato Salad	Boor	63-	63
Canned fruits/Pudding	40 or less	Dinner Roll	2 pu-	64.	64
		Juice	1.42 ,	40	40.
		Milk / Han Sandwich	Jen.	40.	40
	5		s Signature:	1	
Description	Actural	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	Temperature	Griffell Fish	2 pes-		
Stew	160 or more	Rice	Sterop		145
Soup	175 or more	Asparagues	1 ct.	91	110
Hot Vegetables	160 or more	Com Sing	1bm/	120	180
Canned fruits/Pudding	40 or less	Dinner foil.	2 pes.	64.	64
Milk	40 or Less	Ham Sardwich	len-	40.	40
		MIK.	lex-	40	40
	ms and Hot Cer	Quantity/Portion	lsn; tespn; bowl;		·

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

BREAKFAST – A No of Meals:	rrival Time	: 6706	Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is co	oked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	MUSHAUON, CARROT SCROWI	316	180.	WD	142
Hot Cereal	150 or More	BUTTERED FRENCH 19		DEA.		
uice	40	NEAMEL				
Milk	38 - 40	price		1000		
		TMG		/En		
		COREAL		18m.	corp	coro
LUNCH – Arriva No. of Meals:	l Time: /²	90 U	Officer's	Signature:	Epi	~
Description	Actural Temperature	Menu/How meal is co	ooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	FTALIALI SPAGATTI V/n	oppende	U3. Z	20	120
Stew	160 or more	1 C. PHOTA				
Hot Starch	150 or more	109503 SALAS W/ CLIE	ie dic	1846.	cors	
Hot Vegetables	160 or more	BUTTERED FRANCE B.		(cors	
Canned fruits/Pudding	40 or less	graviso		1009-		
<u></u>		purell	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	20A.		
		Pucco.) cay		
DINNER - Arriv No. of Meals: Description	Actural	Menu/How meal is o		Signature Quantity Portion	Arrival	Reheate Temp
Meat	110 - 140			Portion	Temp.	/xCi
Stew	160 or more	fremenade Mishroom Se Obieken Cacciatore	mp.		130°	159
Soup	175 or more	1 , // _	<u> </u>		120	1/775
Hot Vegetables	160 or more	Steamed (Picc Started West Squas	h w/ Caronte & mas	RF C	110.	11,2
Canned fruits/Pudding	40 or less		Jan July	7"U	10	140
Milk	40 or Less	actes melon			40.	40
Milk	40 Of Dess	myk			170	170
	***	are:	Quantity/Portion: Scoops; cups, tbls		; handful; slic	es; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals:_	Γ – Arrival Time:	Office	er's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Arenen Dart	3	98.	110-
Hot Cereal	150 or More	Baun Jurkey	2	92	110-
Juice	40	The The	1/20	40.	40
Milk	38 - 40	Nulk	10	40	40
		arabam crackers	3	63	63
		graham crackers Orange, fruit.	1 .	40	40
		90			
	rival Time:	Office	er's Signature:		
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat		Checken Sorg	302	90	180
Stew	160 or more				
Hot Starch	150 or more	Rice.	2/30	100	152
Hot Vegetables	160 or more	Lettier & Tomato Salad	1 Bowl	Cold	Cold
Canned fruits/Pudding	40 or less	Cantalope	10	Cold	Cold
		Dinner Roll	7		
		Milk / Sondwich	/ench		

DINNER - Arrival Time: 1650

Officer's Signature:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Homemade Vege Soup	Ic.	142	189
Stew	160 or more	Senford Airfry by vege	3822	110	180.
Soup	175 or more				
Hot Vegetables	160 or more	Steamed Pice	V3C.	120	182
Canned fruits/Pudding	40 or less	Buttered Com	1/2c.	110	170
Milk	40 or Less	Dinner roll	1		
		(1ello / Mandarin Dranges	1/20	4D`	40'

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbisn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Date:	106		Day:	Sat		· · · · · · · · · · · · · · · · · · ·
BREAKFAST – A No of Meals:	rrival Time:	0630	Officer's S	ignature:_	丙	
Description	Actural Temperature	Menu/How meal is cooked	·	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	chilled luice		1/2c.	40	40
Hot Cereal	150 or More	Chicken Aruskadu		202.	120	180.
Juice	40	cold or Hot cereal		leas		
Milk	38 - 40	2%	······································	ì		
		Twist Brund		ì	63.	63
	-	Margarine 1 July		2 .	64	64.
		327			- /-	
<i>Dimaetil</i> / LUNCH – Arrival	Time:/	1655	Officer's	Signature:	th	<u> </u>
No. of Meals:					Τ	1 7 1
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	BEET MEUBO		302	146	Tomp
Stew	160 or more			1500	22	97
Hot Starch	150 or more	JU GROWN PERS	01165	1 SCF 350F,	146	 ''-
Hot Vegetables	160 or more			1 Buc	90	151
Canned fruits/Pudding	40 or less	THRIET MODIE SOUP	,	70	/ 3/	
Callifed Hutts/Fudding	40 01 1033	MARGARIEN ION. DIMNER	- Onle	1000		
		•	Roce	15A-	 	
·		mick		Den.		
DINNER - Arriv No. of Meals:	al Time:		Officer's	Signature		h Martin y + F + F + F + F + F + F + F + F + F +
Description	Actural	Menu/How meal is cooke	đ	Quantity	Arrival	Reheate
Mant	Temperature	amare Dulk in		Portion	Temp.	Temp
Meat		CHEBSE BURGER		 	-	162
Stew	160 or more	PREMIN PRIES	1			143
Soup	175 or more	TOMATOES KOTEMENT	m1180/		1	40
Hot Vegetables	160 or more	MUSTARD / CABBAGE MICLE SANDWICH		 		40
Canned fruits/Pudding	40 or less	ance				40
Milk	40 or Less	SANDWICH		 		4
Vegetables aSoups and gMeats (slice	ms and Hot Cen and Stews: 160 ravies: 175 De	eals: 150 Deg. F, or more Deg. F, or more g. F, or more or more; may be served at no less than 11	antity/Portion: opps; cups, tbls ch; pieces; etc.	n; tespn; bowl		ces; slabs;

Kagman Juvenile Detention & Correctional Facility

BREAKFAST – A	rrival Time:	Officer's S	ignature:		
No of Meals:			·S		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	ELG			
Hot Cereal	150 or More	Ham		91.	140
uice	40	Toost		68	7 a ·
Milk	38 - 40	Coren		40	40
		Ormer, conclus Buffer, jolly		40	40.
		Butter jelly		63	63
		Milk . wier		40.	40.
				-	
LUNCH – Arrival	l Time:	Officer's	dignature:		<u></u>
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Description	Temperature	menuriow mear is cooked	Quantity	Temp	Temp
Meat	110 - 140	BBQ Chicken	302.	9a	160
Stew	160 or more	Stramed Red Rice	1/3 c.	100.	175
Hot Starch	150 or more	Seasoned Green Breans	1/20.	48.	48
Hot Vegetables	160 or more	Potato Salad	1/20.	41.	41'
Canned fruits/Pudding	40 or less	Homemade White Roll/ 1 Marganne	1	43	43.
		Frush Grapes	CAP.	40	40
		2% Milk	1	40'	40.
		Officer's	Signature	•	
DINNER - Arriv No. of Meals:	al Time:	Officer's	1		
	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	1
No. of Meals:	Actural	Menu/How meal is cooked	Quantity Portion		1
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked mahi 2 w/ capers, lamen dree source	Quantity Portion	Temp.	Temp.
No. of Meals: Description Meat	Actural Temperature 110 - 140	Menu/How meal is cooked mah; 2 w/ capers, lamen dree, muce- Steamed Rice	Quantity Portion	Temp.	Temp. 141
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked mah; ~ w/ capers, lamon diec, bruce Steamed Rice Tender Cocked Kann Kone	Quantity Portion	Temp.	Temp. 141
No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked mah; 2 w/ capers, lamen dree, some Shearmed Rice Tender Cooked Kann Kone Itanemade WA Roll w/ merceane	Quantity Portion 352 3/36 1/2	Temp.	Temp. 141 146
No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked mah; ~ w/ capers, lamon diec, bruce Steamed Rice Tender Cocked Kann Kone	Quantity Portion	Temp.	146
No. of Meals: Description Meat Stew Soup Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 175 or more 160 or more 40 or less	Menu/How meal is cooked mah; 2 w/ capers, lamen dree, some Shearmed Rice Tender Cooked Kann Kone Itanemade WA Roll w/ merceane	Quantity Portion 352 3/36 1/2	Temp.	Temp. 141

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg		90.	160
Hot Cereal	150 or More	Turkey Bason		89	/30.
Juice	40	mice.		40	40
Milk	38 - 40	frice. m.7k		10.	40.
		Omage		40.	40.
		Orange.		,	,
LUNCH – Arriva No. of Meals:	l Time:	Officer's	Signature:		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
2 0001-p-101-	Temperature		C ,	Temp	Temp
Meat	110 - 140	BBQ chnoken	300		
Stew	160 or more	steamed Price	2/30.	رسعرد	
Hot Starch	150 or more	Potatoe solar	1/2	,	
Hot Vegetables	160 or more	Homemade with Roll of marjoome	225		
Canned fruits/Pudding	40 or less	fresh grapes	ie.		
· · · · · · · · · · · · · · · · · · ·					
	Snades	bennie milk			
DINNER – Arriv No. of Meals:	al Time:	/720 Officer's	Signature	<u>, </u>	V
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Strfry Grand Beaf	302.	1 cmp.	Temp.
Stew	160 or more	Anga food cake		·¢	
Soup	175 or more	French ouron Soup	Ism Pla	4	
Hot Vegetables	160 or more	Marmatos Lother & formato Salai	10.		
	40 or less	Peach habes	Ism. Al	*	
Canned fruits/Pudding	i	Verent records		16	
Canned fruits/Pudding Milk	40 or Less	milk	106	1	

Creamed Items and Hot Cereals: 150 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	rrival Time:		Officer's Si			
Description	Actural Temperature	Menu/How meal is cook	ed	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Soramble eggs		12c.	<u>9a·</u>	125.
Hot Cereal	150 or More	Steamed vice		1/3C.	100	(60.
Juice	40	chilled trice		lea.	40.	fo.
Milk	38 - 40	milk		apc.	40.	40
		Drange		1ca	40:	40.
		Crackers		3pc.	63'	63
		Celly		lea.	40.	40.
LUNCH – Arriva No. of Meals:	l Time:	<u> </u>	Officer's	Signature:		
Description	Actural Temperature	Menu/How meal is cool	ced	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Turkey noodle soup			120	180.
Stew	160 or more	Beef Adobo			99.	160
Hot Starch	150 or more	Steamed ticl			//0	175
Hot Vegetables	160 or more	marinated areumbe	r Salad		68	. 98.
Canned fruits/Pudding	40 or less	mixed fruit			40,	40
		dinner roll			63	
		milk			40.	40.
DINNER - Arriv	/al Time:	1657	Officer's	Signature	· Fr	2
Description	Actural Temperature	Menu/How meal is coo	ked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Herbed Pork Loin		30Z.		
Stew	160 or more	Rice	· .	2/3 C.		
Soup	175 or more	Hearty Ven. Soup		10.		
Hot Vegetables	160 or more	Green Pea / Carliflower s	calad	1/2 C.		
Canned fruits/Pudding	40 or less	Mandavin granges		/sc.		
Milk	40 or Less	milk		1ea		
		Sandorell		Ila.		
 Vegetables 	ems and Hot Cer and Stews: 160	are: reals: 150 Deg. F, or more Deg. F, or more eg. F, or more	Quantity/Portion: Scoops; cups, tbls: Each; pieces; etc.		; handful; slic	es; slabs;

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Date: //· 2.1	· 04	Day:	VESDAY		
BREAKFAST – A	-	07/7 Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Trast	3		120.
Hot Cereal	150 or More	Bran	て		\D0.
Juice	40	symp, mergarine	,		40
Milk	38 - 40	000 2	,		40-
		Mille, Unice	,		40.
		Cracleus	2		43.
LUNCH – Arrival No. of Meals:	Time:	Officer's :	Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Italian Garden Soup			180.
Stew	160 or more	Golled Turkey sandwich	1/4		105.
Hot Starch	150 or more	met on baked bun			160
Hot Vegetables	160 or more	Frysted Colesian	le.		40
Canned fruits/Pudding	40 or less	Benene	1 each	-	40
		Milk			40
	Sneeks	Sandwich (Tune) Juice			40.
DINNER – Arriv No. of Meals:		<u></u>	Signature	····	
Description	Actural Temperature	/ Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Con Cool in	\e		
Stew	160 or more	Fish Morenhae	202		
Soup	175 or more	Steamed Pres	1/30		
Hot Vegetables	160 or more		1.50.		
Canned fruits/Pudding	40 or less	Bludyn - Peer Salad		-	
Milk	40 or Less	Homemade It Poll of many arms			
		milk sandered true	1.02%		
Vegetables aSoups and g	ems and Hot Cere and Stews: 160 pravies: 175 De	Quantity/Portion: Scoops; cups, tbls eals: 150 Deg. F, or more Deg. F, or more	n; tespn; bow	l; handful; sli	ces; slabs;

Kagman Juvenile Detention & Correctional Facility

Date: ///	20/06	Day:	Mondas	y	
BREAKFAST – A			's Signature:_		3.
No of Meals:	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature			Temp.	Temp.
ggs/Omelet	140 or More	scrambled eggs	1/2 C.		150
Iot Cereal	150 or More	Steamed rice	1/3C.		1493
иісе	40	chilled wice / mine	1ea ·		30
Ailk	38 - 40	Buttered wheat toast	ZSIC.		iuz
		orange (fresh fruits)	lea.		34
		Groham Cracker	3 PCS.		
		Jeur	1ea.		
LUNCH – Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	r's Signature:_ Quantity	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	Chicken		99 ·	145.
Stew	160 or more	steamed rice		112.	168
Hot Starch	150 or more	egg soup		125	189.
Hot Vegetables	160 or more	Seasoned Vege		63.	63.
		I	11		40.
Canned fruits/Pudding	40 or less	mixed fruit		40.	
Canned fruits/Pudding	40 or less	miked fruit milk		40.	.40.
Canned fruits/Pudding DINNER - Arriv No. of Meals:		/7/0 Office	r's Signature:	Bus	40.
DINNER – Arriv	val Time:	milk	Quantity	Bry Arrival	Reheated
DINNER - Arriv No. of Meals: Description	val Time:	77/0 Office Menu/How meal is cooked	Quantity Portion	Boys Arrival Temp.	Reheated Temp.
DINNER - Arriv No. of Meals: Description	val Time:	Menu/How meal is cooked Chucken w/Dunp/ings	Quantity Portion 302.	Arrival Temp.	Reheated Temp.
DINNER - Arriv No. of Meals: Description Meat Stow	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Chucken w/Dunp/ings Rice.	Quantity Portion 302. 2/3C.	Arrival Temp.	Reheated Temp.
DINNER - Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked Checken w/Dump/ings Rice Dinner noll/butter	Quantity Portion 362. 2/3C. 40.00	Arrival Temp.	Reheated Temp.
DINNER - Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Chucken w/Dunp/ings Rice Dinner noll/butter Buttered Stayed Broceoli	Quantity Portion 302. 2/8C. 4000	Arrival Temp.	Reheated Temp.
DINNER - Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked Checken w/Dump/ings Rice Dinner noll/butter	Quantity Portion 362. 2/3C. 40.00	Arrival Temp.	Reheated Temp.

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date:	NOV 19.	Day:			
BREAKFAST – A	Arrival Time:	Officer's Si	gnature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eag	42 C-	•	125
Hot Cereal	150 or More	Blue Berry muffin	2 pcs		
Juice	40	cold Cerear	10.		35
Milk	38 - 40	milk	lea-		2,0 38
		Baneura / orange	100.		38
		Jour	(POL-		
LUNCH – Arriva No. of Meals:		Officer's S		T	n 1
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Honey Glaze Hom	302	83.4°	136.20
Stew	160 or more	Hot spiced Escalloped Apples	Yec		
Hot Starch	150 or more	Steamed Texprover your	Yec.		
Hot Vegetables	160 or more	Basil Tometon Sorlad			
Canned fruits/Pudding	40 or less	Hamamade wheat RHW many or ine	,		
	Sneeks	Times samboach, milk	Leech		
DINNER – Arriv	val Time:	1623 Officer's S	Signature	Am.	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Mest (Cit)	Temperature	ha. (: 1/1).	Portion	Temp.	Temp.
Meat(fish)	160 or more	Mahi- Mahi	30Z.	100	190
Stew Sandwich	175 or more	Tuna	1 fas	100.	140
Hot Vegetables	160 or more	Corn Soup	1 Cu	/20	185
Canned fruits/Pudding	40 or less	Green Beans	hardfa		68
Milk	40 or Less	Mandorn Oranges	10.	40	40
I TATILY	[70 OI TC99	1 milk	100	41	- 40

Generally, Temperature standard are:

Rice

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: Nov.	18,2006	D	ay: 🗘	furday		· · · · · · · · · · · · · · · · · · ·
BREAKFAST – A No of Meals:		0705 0	fficer's Si	gnature:_		7
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Tweet Bread			63.	C3.
Hot Cereal	150 or More	Morfeel Dan			٠-	
Juice	40	Henen Den			40	40
Milk	38 - 40	Ture			40	40.
		Dockete			64.	64.
		mill.		*	40.	40.
		Pumplin Sing			120.	186.
LUNCH – Arriva No. of Meals:	l Time: M: C	00 (Officer's S	ignature 4	Hind &	gird
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	cheese burger				
Stew	160 or more	cheese burger F. Frics				
Hot Starch	150 or more	Slice Tomato		2		
Hot Vegetables	160 or more	Onion				
Canned fruits/Pudding	40 or less	Littuce				
		МУЛО				
		mustard				
DINNER – Arriv	/al Time:		Officer's	Signature	# P	-
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheated
3.6	Temperature	1 . P. () .)		Portion	Temp.	Temp.
Meat		beet bisteat w/leg.		1 sep	143	
Stew	160 or more	Steened White Arie		15cp		116/
Soup	175 or more	Veg. Soup		1/2 cup	12-3	146
Hot Vegetables	160 or more	Beasoned Carrots		12 cup	90	140
Canned fruits/Pudding	40 or less	nile		lea.	tuid	-6010
Milk	40 or Less	turkey Sandwich		lea.	Worn	<u> </u>
		apple fruit		lea-	worm	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

BREAKFAST – A No of Meals:	rrival Time:	Office	r's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
luice	40				
Milk	38 - 40				
		_			
LUNCH – Arriva No. of Meals:	l Time: <i>Y</i>	<u>210</u> Office	er's Signature:	· · · · · · · · · · · · · · · · · · ·	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ballied Pich of Lors for son	ec 302		
Stew	160 or more	steemed Rier	2/30		
Hot Starch	150 or more	Bullered green beans	Vze.		
Hot Vegetables	160 or more	dinner Doll of magine	7 200		
Canned fruits/Pudding	40 or less	Honey Daw	le.		
		milla	16.2%		
	Snoops	Sandwell		Ţ	
DINNER – Arriv	val Time:	Office	er's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more	(
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				
VegetablesSoups and §Meats (sliceMilk Produ	ems and Hot Cer and Stews: 160 gravies: 175 De ed) 140 Deg. F, o cts: 40 Deg. F, o	eals: 150 Deg. F, or more Deg. F, or more g. F, or more or more; may be served at no less than 110 Deg. F	s, tblsn; tespn; bowl; s; etc	<u>.</u> <u>-</u>	ices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date:			THURSDA		
BREAKFAST – A No of Meals:	.rrival Time:	0732 Office	er's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toust	2		
Hot Cereal	150 or More	Becon	2		
Juice	40	Margarine Symp			
Milk	38 - 40	crockers overse	,		
		morgarine, symp crodlers, orange Milk Juice	1		
LUNCH – Arriva	l Time:	Offic	er's Signature:		
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken curry w/ Sance		90.	162
Stew	160 or more	,			
Hot Starch	150 or more	Steamed rich		115.	168
Hot Vegetables	160 or more			63.	63.
Canned fruits/Pudding	40 or less	mix vege mix fruits		41.	41.
		Drange.		40	40-
DINNER - Arriv	val Time:	1705 Offic	cer's Signature	:E	<u> </u>
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature	61	Portion	Temp.	Temp.
Meat	110 - 140	Steamed White Rice	1 Cup	152	9 0
N'torr	160 or more	Pork Bisteak	302.	145	156
Stew	L L'A or more	Minestrone Soup	23 cmp	150	
Soup		10/ 3 n / 1 / /	115 10	Coid	1
Soup Hot Vegetables	160 or more	Crab & Broccoli Salas	1/2 cup		
Soup Hot Vegetables Canned fruits/Pudding	160 or more 40 or less	Whent Roll	2 ea.	warm	
Soup Hot Vegetables	160 or more				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

No of Meals:		M (17	13	O	Arrival	Reheated
Description	Actural Temperature	Menu/How meal is co	оокеа	Quantity	Temp.	Temp.
Eggs/Omelet	140 or More	Para		150		
Iot Cereal	150 or More	Egg Egkel Potate		1 scp	98-	168.
uice	40	Torst Bredd		J 765	68	110.
Лilk	38 - 40	Buffer Jelly		1 ench	40	40
•		Milk, Irice		1 each	40	40.
		Carist		,	40	40.
		Crockers		3	43	<i>U</i> 3
LUNCH – Arriva No. of Meals:	l Time:		Officer's	ignature:		шл
Description	Actural Temperature	Menu/How meal is o	cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140			<u> </u>	<u> </u>	
Stew	160 or more					
Hot Starch	150 or more					
Hot Vegetables	160 or more					
Canned fruits/Pudding	40 or less					
DINNER – Arriv No. of Meals:	⁄al Time:		Officer's	Signature	: For	7
Description	Actural	Menu/How meal is	cooked	Quantity	Arrival	Reheate
	Temperature			Portion	Temp.	Temp.
Meat	110 - 140	Turkey Adobe w/veg.		0 /	71.2	117,3
Stow	160 or more	Rice		3/3C.		
Soup	175 or more	French Omon Sonp		10,		
Hot Vegetables	160 or more	Garden Salad widres	SINA	10.		
Canned fruits/Pudding	40 or less	grapes		10.		-
Milk	40 or Less	milk		1 Post.		
Sandwich		Sandwich		1 ca.		
Generally, Tempera • Creamed Ite	ms and Hot Cer	are: reals: 150 Deg. F, or more Deg. F, or more	Quantity/Portion: Scoops; cups, tblsn Each; pieces; etc		; handful; sli	ces; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: //	14 06	Day:	TUESC	lay	
BREAKFAST - A	Arrival Time:	O715Officer	's Signature:_	F 9	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature 140 or More	Banana / Cold Crement	1 Cac	Temp.	Temp.
Hot Cereal	150 or More	Scrambled Egg	1/2 c.	112	175
Juice	40	Blueborry Muffin	2	7.7	,,,
Milk	38 - 40	Milk 28	10.		÷,
		Graham Eracker	3	·	. 10
		Fresh Erut (Vary)			
	, ,				,
No. of Meals: p9	Actural	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Description	Actural Temperature	Menu/How meal is cooked	Quantity	i	
Meat	110 - 140	Hiney Glosed Ham	302.	98	160
Stew	160 or more	Rice	Bowl	118.	172
Hot Starch	150 or more	Escalloped Apples	15 c.	110.	145.
Hot Vegetables	160 or more	Tomato Salail	10.	'03'	63
Canned fruits/Pudding	40 or less	Egg Sandwich	DE.	40'	40.
		Kill	10.2%	40.	40'
	Ž.	Dinner Roll	2 pcs.	640	LA9.
DINNER – Arri No. of Meals:	val Time:	Office	r's Signature:	Bor)
Description	Actural	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	Temperature	RBD Ed Milled	Portion	remp.	1 cmb.

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BBQ FISh & Harter	393		
Stew	160 or mere	Rice	2/3 C+		
Soup	175 or more	Homewade Cosn Soup	10		
Hot Vegetables	160 or more	Aspendus w/cheese Sauce	inc.		
Canned fruits/Pudding	40 or less	Mandovin Dranges	1/20.		
Milk	40 or Less	MIK	1ev		
		Soudwick	1005		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsu; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

BREAKFAST – A					
No of Meals:	rrival Time:	Officer's S	ignature:_		<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
	140 or More	Scramblo egg	la.	92.	145
Hot Cereal	150 or More	Cold coreal	1/2c.	40	40.
uice	40	matin	2	04	69.
Milk	38 - 40	milk	lea-	40	40.
		trice	/Pc	40	40
		mix fruit	17040	40	40.
		, and the second	1-		
				(IA)	
LUNCH – Arrival	Time:	Officer's	Signature:	-1/	
No. of Meals:				9	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature			Temp	Temp
Meat	110 - 140	Grand Hombinger steck up - much com yearny souther Green, wing string bean	302	 	
Stew	160 or more	- mushroom yrany			
Hot Starch	150 or more	souted Govern wing string bean	Vzc.		
Hot Vegetables	160 or more	I'ruit saled	Vec.	<u> </u>	
Canned fruits/Pudding	40 or less	Homemade wht 201 as magazine	2 Fee		
		Sherbert and Chemorro cake	100	1	
	5maoks	Truna sandwich Junez milk	Lead		
DINNER - Arriv	al Time:	Officer's	Signature	•	
No. of Meals:	ur rime			· · · · · · · · · · · · · · · · · · ·	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheat
	Temperature		Portion	Temp.	Temp
Meat	110 - 140	Pork Join	302.		150
Stew	160 or more	Steamed rice	2/8		169
Soup	175 or more	Hearty Veg. Soup	1c.		178
Hot Vegetables	160 or more	Green Beas & caviflower salad	1/2C	•	34
Canned fruits/Pudding	40 or less	mandarin oranges	YzC.		31
Milk	40 or Less	white rou / margarine	Zea		
		Tuna Sandwich / miur	100	•	
Generally, Tempera		Quantity/Portion: Scoops; cups, tbls	n; tespn; bowl		es; slabs;
		eals: 150 Deg. F, or more Each; pieces; etc.	••••		
0		Deg. F, or more			
	ravies: 175 De	eg. F, or more or more; may be served at no less than 110 Deg. F, for 3	minute cerr	ring period	
	a) 140 Deg. F, (ts: 40 Deg. F, (A HITTING SCI	mg period	
		Fruits: 40 Deg. F, or less			

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	BREAKFAST – Arrival Time: 7:20 Officer's No of Meals:			Low	/
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	nc.		
Hot Cereal	150 or More	17 Mik	10.		
Juice	40	B French Toolst	3		
Milk	38 - 40	+ maple symp	ĺ		
		margarine	2		
		Turkey Bacon	2		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat					101117
	110 - 140	Chicken Soup with Banana	302		10mp
Stew	160 or more	Chicken Surp with Banava Steamed Rice	302 73 c		20117
			73 c		Zomp
Stew Hot Starch Hot Vegetables	160 or more	Steamed Rice	73 c		2011.9
Stew Hot Starch	160 or more	Steamed Rice Lettuce and Tomato salad with Dressing Humemade White Roll	73 c		
Stew Hot Starch Hot Vegetables	160 or more 150 or more 160 or more	Steamed Rice Lettuce and Tomato salad with Dressing	73 с j		
Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER – Arriv	160 or more 150 or more 160 or more 40 or less	Steamed Rice Lettuce and Tomato salad with Dressing Homemade White Roll margarial	1/3 c 1 11 11 11 11 11 11 11 11 11 11 11 11	: Bn	
Stew Hot Starch Hot Vegetables Canned fruits/Pudding	160 or more 150 or more 160 or more 40 or less	Steamed Rice Lettuce and Tomato salad with Dressing Homemade White Roll margarial can to loupe	1/3 c 1 11 11 11 11 11 11 11 11 11 11 11 11	Arrival Temp.	

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Seaford STIFFRY W/Vla			148
Stew Rile	160 or more	Kice	P/3 C		150
Soup	175 or more	Homemade Veg, Sound			181
Hot Vegetables	160 or more	Buttered Carn			33
Canned fruits/Pudding	40 or less	Mardann Oyanges and Jako			38
Milk	40 or Less	in, 1K			32
		Sandovick, Tuna	-		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Date: SMPn 12	274	Day	<u>':</u>	1/11/0	04	
BREAKFAST – A No of Meals:	rrival Time:	67 /0 Offi	icer's Si	gnature:_	He	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	CACCOM A RUSICADU		200	90	176
Hot Cereal	150 or More	TWISTED RROM)		250.	-	
Tuice	40	MANGARINE		200.		
Milk	38 - 40	Touy		100.		
		mille		100.		
		Thico		10A.		
		BANDMA / GRAHAM CEACHS	72 300	154.		
LUNCH – Arriva No. of Meals:	l Time:	0ff	icer's S	ignature:	9	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	Stirty Pork		18p.	106	140
Stew	160 or more	Steamed Rice		18p.	101	14-3
Hot Starch	150 or more	denny 1011 03	gus	Q	Wirin	wer
Hot Vegetables	160 or more	Salar Vegics	The Co	/2 cm		ween
Canned fruits/Pudding	40 or less	(ce-Cream		Scup	Ceid	Cald
		Milk		1en.	Coid	Cord
****		Tima Sendare 4		1 ten	(hell	win
		butter		1 Ech	(hell	Chil
DINNER - Arriv No. of Meals:	/al Time:	Of	ficer's	Signature:		
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheat
	Temperature			Portion	Temp.	Temp
Meat	110 - 140	Turkey Noodle Soup		1 C -		180
Stew	160 or more	Beef Adobo		302,		15:
Soup	175 or more	& CuComber Salaol		10.		3
Hot Vegetables	160 or more	wheat mu/margarine		7 ea.		33
Canned fruits/Pudding	40 or less	mixed fruit CUP		1/2 C.		2,5
Milk	40 or Less	Steamed rice		<u> </u>		
		Tuna Sandwich		lea-		
 Vegetables a 	ems and Hot Cer and Stews: 160	eals: 150 Deg. F, or more Deg. F, or more Each; pic			handful; slice	es; slabs;
Meats (sliceMilk Product	cts: 40 Deg. F,	or more; may be served at no less than 110 Deg	F, for 30) minute serv	ing period	

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A	Arrival Time:	Officer's S	<i>l</i> Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 C	10.	40.
Hot Cereal	150 or More	Poached Egg	2	T /	7
Juice	40	Butteral Wheat Toast	2	63'	63.
Milk	38 - 40	Jeny		40.	40.
		cereal .		61	6'
		2% milk	10	40.	40.
LUNCH – Arriva No. of Meals:		<i>f</i>	Signature:		
	Actural	Officer's Menu/How meal is cooked	Signature:	Arrival	Reheated
No. of Meals:		Menu/How meal is cooked	Quantity	Arrival Temp	Temp
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked 13 13 Q Chroken	Quantity 3 02	Arrival	Temp
No. of Meals: Description Meat	Actural Temperature 110 - 140	Menu/How meal is cooked 13 13 9 chroken Red steemed siec	Quantity 3 oz.	Arrival Temp	Temp
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked 13 B Q chroken Red steemed siec season Green beens	Quantity 3 oz 1/3 c.	Arrival Temp	1
No. of Meals: Description Meat Stew Hot Starch	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked 13 B Q Chroken Red steamed siec season Green beens Potatoe salad	Quantity 3 oz.	Arrival Temp	Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked 13 B Q chroken Red steamed siec season Green beens Potatoe solad Homeonode with Rill as magazine Frosh Grapes	Quantity 3 oz 1/3 c.	Arrival Temp	Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked 13 B Q chroken Red steamed siec season Green beens Potatoe solad Homeonode with Rill as magazine Frosh Grapes	Quantity 3 oz 1/3 c.	Arrival Temp	Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	Menu/How meal is cooked 13 13 Q chroken Red steamed sice season Green beens Potatoe solad Homeonodewht Rill as magazine Fresh-Grapes Sandwal, Juice, milk	Quantity 3 oz 1/3 c.	Arrival Temp 92.1	Temp

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Grilled Fish	apcs.	85	140
Stew	160 or more			-	
Soup	175 or more	Mushroom wign peas.	16W1		180
Hot Vegetables	160 or more	Mushroom wign peas. Grn Peas	1scp		
Canned fruits/Pudding	40 or less	cup cakes			
Milk	40 or Less	Mulks			
•					

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Each, pieces, etc....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: NOVen	uber 9 21	566 Day:_∏	HURSda)		
BREAKFAST No of Meals:_	Γ – Arrival Time	: <u>7:02</u> Officer's	Signature	Hist.	Soft_
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancake	3		
Hot Cereal	150 or More	HAM	2		
Juice	40	JUICY JUICE	1		
Milk	38 - 40	milk	/		
		SVIUP	2		
		WHIPPED SPREAD	1		
LUNCH – Ar No. of Meals:	rival Time:	Officer'	s Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Carilled turken + Proise melt		as1.	125.

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	carilled turkey + Suriss melt		97.	125.
Stew	160 or more	Grilled furkey + Suriss melt Italian Garden Soup	1/3	150	175
Hot Starch	150 or more				
Hot Vegetables	160 or more	Bandwich Baked pour		97.	125
Canned fruits/Pudding	40 or less	Banana		64.	64.
		milk	1c.	40	40.
		אויוןא	1c.	40	╁╌

DINNER - Arrival Time: 1640 Officer's Signature: Brown

Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature	ļ	Portion	Temp.	Temp.
Meat	110 - 140	Stirfny ground beef Wyley.	303.		148
Stew RICE .	160 or more	Rice	2/3 C		155
Soup	175 or more	Front On Son	the state of the s		150
Hot Vegetables	160 or more	Mystroon & Softast Veg.	naud Gui		161
Canned fruits/Pudding	40 or less	Peach halves	10:		30
Milk	40 or Less	milk	Ica		29
Saudwich		Peanut butter Jelly	lea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

160.

40

40

40.

40

KJD&CF

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: Nov	7 2006	Day:	Tuesday		
BREAKFAST No of Meals:	- Arrival Time	: 7:00 Officer	·'s Signature	Miss	Dorf
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast supreme	3	7a ·	110.
Hot Cereal	150 or More	Scrambled Eggs	y4 c	72.	140
Juice	40	maple syrup	1	40.	48
Milk	38 - 40	Margarine	2	40.	40

Turkey Bacon

Chilled Juice

LUNCH - Arrival Time: 1220

Officer's Signature:_

1 C.

12c

No. of Meals:				7	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Tuskey somdown	1 ecel_		
Stew	160 or more	Somene Soup	1/26.		
Hot Starch	150 or more	Banan	rech		
Hot Vegetables	160 or more	50/02	1/2-6.		
Canned fruits/Pudding	40 or less				
		my			
	Grandes	1=5 - 60 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -		1	

DINNER - Arrival Time: 1712

Officer's Signature: Boy

No. of Meals: Arrival Reheated Menu/How meal is cooked Quantity Description Actural Temp. Temp. Portion Temperature Fish Floraline 149 110 - 140 Meat 105 Sarwich Stow 160 or more work Corn Crab Soup ノイア 115 175 or more Soup 160 or more Tomato and onions Hot Vegetables WHM 4012 cold Bhushma Pear Salad Canned fruits/Pudding 40 or less ens cord 40 or Less Milk 144 rico 179 lfot starch

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

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Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals: 5	rrival Time:	7:00 Officer's	Signature:	He sa	lof
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Egg	1/2 C		
Hot Cereal	150 or More	Hash Browbled Potatoes	1/2 C		
Juice	40	Banana Muffin	2		
Milk	38 - 40	Jelly	2		
		2% Milk	16		
LUNCH – Arriva	l Time:	1215 Officer	's Signature:	<i>Ho</i>	
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BAILED POPIC BRILLED	3 25.	90	130
Stew	160 or more	DIMUON Por dea. / puncomercus De	54.		
Hot Starch	150 or more	AU COMICH PETATOUS	1c.		
Hot Vegetables	160 or more	HOLANGE LA SULTERO SCHOLLES VOLLING	45 /2 sep	COLD	
Canned fruits/Pudding	40 or less	PORR PHOPIMA	Sc.	acis	
		HAM SHADOURCH	164		
		mick / Thece	101.		
DINNER – Arriv No. of Meals:		Menu/How meal is cooked	r's Signature	Arrival	Reheate
Description	Actural Temperature	Menwhow meal is cooked	Portion	Temp.	Temp.
Meat	110 - 140	Chicken w/dumplings	302		
Stew	160 or more	Dinner nolls	1ea.		
Soup	175 or more	NA			,
Hot Vegetables	160 or more	Buttered Steamed Broccoli	1/20:		
Canned fruits/Pudding	40 or less	Cantaloupe	10.		
Milk	40 or Less	milk	re.		
		Rice	2/3C		
	ature standard	Quantity/Porti	ion: tblsn; tespn; bowl	; handful; sli	ices; slabs;

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: // O BREAKFAST No of Meals:_	5 06 - Arrival Time:		Sun day r's Signature:		gref
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes	3		
Hot Cereal	150 or More	Margarin e	2		
Juice	40	Syrup	1		
Milk	38 - 40	Grilled Ham	202		
		2% milk	IC.		
LUNCH – Ar No. of Meals:	rival Time:	Office	er's Signature:	,	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken kelaquen	302.		130
Stew	160 or more	Steamed rice	2/3 C.		
Hot Starch	150 or more	seasoned veg.	3/40.		168
Hot Vegetables	160 or more	ATTA TITIVAS	Z PCS.		
Canned fruits/Pudding	40 or less	Fresh mixed truit cup	رد،		35 38
		milk / wice	1ea.		38
		Tuna Sondwich	i eq.		

Officer's Signature: Bmg DINNER – Arrival Time:_____ No. of Meals:

No. of Means:					
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Potrosst	30%		144
Stew RICL	160 or more	rice	3/3 c		150
Soup	175 or more	Veq soup	70		182
Hot Vegetables	160 or more	NA			160
Canned fruits/Pudding	40 or less	Peach halves	10.		40
Milk	40 or Less	milk	100		40
		Sendwich Times	lea.		مند

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Date: ///04	100	Day:	3af		
BREAKFAST – A	rrival Time:	Officer's	Signature:_	74	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice Pumpkin Soup	Ihc.	80.5	1785
Hot Cereal	150 or More	Boiled Eggs Purched	2		
uice	40	Morganila and 2 Jelly	2		
Milk	38 - 40	Milk	1.2%		
		TWIST Bread	1 20.		
	-	Graham Cracker Fresh Fru	1 3		
LUNCH – Arriva	l Time:		s Signature:	796	L
No. of Meals:	Actural	Menu/How meal is cooked	Overtity	Arrival	Reheated
Description	Temperature	menu/now meal is cooked	Quantity	Temp	Temp
Meat	110 - 140	Chicken Curry	Isop	90	/55
Stew	160 or more				
Hot Starch	150 or more	RICE	/sop	90	158
Hot Vegetables	160 or more	Grn string beans	Isop	••	(1
Canned fruits/Pudding	40 or less	Gmpes	1601	40	
DINNER – Arriv	/al Time:	i725 Officer	's Signature	: 290	QL.
No. of Meals:		North Action Control of the Control			/
Description	Actural	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Bisteak	Iscp	Temp.	Temp.
Stew	160 or more	- Jewis -	139	1	
Soup	175 or more	Hearty Vea. Soup	انط		
Hot Vegetables	160 or more	Seasoned Carrots	Isop		
Canned fruits/Pudding	40 or less	Fresh Full Apple	lea:		
Milk	40 or Less	270 milk	100.		
VegetablesSoups and g	ems and Hot Cer and Stews: 160 gravies: 175 De	reals: 150 Deg. F, or more Deg. F, or more Each; pieces; e	olsn; tespn; bowl	,	ces; slabs;
 Milk Produ 	cts: 40 Deg. F,				

Kagman Juvenile Detention & Correctional Facility

Date: 11/0	3 06	Day:	Erida	1	
BREAKFAST – A No of Meals:	rrival Time:	Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled egg	Yzc.		118
Hot Cereal	150 or More	oatmeal	Yzc.		164
Tuice	40	chilled duice / mille	1/2 C.	69	37
Milk	38 - 40	apple muffin	Zecs.		130
		milk margarine	lea.		
		orange	lea.		29
		Circliam Cracher	3PCS.		
LUNCH – Arrival No. of Meals:	Time: /	Officer's S		玛	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	Temperature	Tender Roast Beef Au Jus	3 02.	90.90	1215
Stew	160 or more	Stummed Rice	2/3 c.	70.1	189
Hot Starch	150 or more	Buthered Carrots	1/2 C.		701
Hot Vegetables	160 or more	Vegetale College Salad	1 30	 -	50
Canned fruits/Pudding	40 or less	Hornerd Wheat 3/1/2 Morgarine	2	 	
		Rel Exerted Tello	13.		46
.,		Tuna Sandurch	lea.	 	45
DINNER – Arriv No. of Meals:	ral Time:	7 Officer's Menu/How meal is cooked	Signature:	49 Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Bentfered Fish with Torter Souce		70	110.8
Stew	160 or more	Stummed Pace tlemon Slice	2/3 C	•	186
Soup	175 or more	MISO Soup/	1/20.		
Hot Vegetables	160 or more	Buttered Green Browns	1/2 c.		
Canned fruits/Pudding	40 or less	Carrots / Smil Proper	1/2 C.		•
Milk	40 or Less	2% Milk / Honey Shew	1 0.		45
		Homemad Wheat Roll/I Mourgar	we / .	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
Vegetables aSoups and gMeats (slice	ms and Hot Cer and Stews: 160 ravies: 175 De	reals: 150 Deg. F, or more Deg. F, or more eg. F, or more or more; may be served at no less than 110 Deg. F, for 3			es; slabs;

Kagman Juvenile Detention & Correctional Facility

BREAKFAST – A	Arrival Time	:_ <i>6700</i> Office	r's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Post	4 Dos-		
Hot Cereal	150 or More	Baces	Toes-		
luice	40	Butter	1a		
Milk	38 - 40	MIK	lea.		
, ,		Orange Frant	len-		
		Grahm Crackers	2 74.		
LUNCH - Arriva No. of Meals:		,	er's Signature:	1	Reheated
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more		•		
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
DINNER – Arriv	al Time:	1647 Office	er's Signature:	Pro	7
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork steak	Tornon	114 13	146.9
Stown 12	160 or more			14690	1 16 6 1
Soup	175 or more	Many or length	, .	12.	
Hot Vegetables	160 or more	Minestrone Soup		10.	
Canned fruits/Pudding	40 or less	Rear Lewes			<u> </u>
	40 or Less			10.	
Milk	10 01 2000	milk		1.es.	.
Milk R1CC			1	1 4 1 4	I

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Date: 11/01/0	6	Day:_	u e	How We	<u>d</u>
BREAKFAST – A	Arrival Time	Officer Officer	r's Signatu	re: <u>4</u> 4	ν <u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quant	ity Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled luice	1/2 0		
Hot Cereal	150 or More	Scrambled Eggs	1/2		
Juice	40	Scaffered Hash Brownel Poterto		2.	
Milk	38 - 40	Burthered Wheat Toast Ju	III 2		
		milk	10.	2%	
		Tuna			
LUNCH - Arriva	l Time:	Office	r's Signati	ure: 7	2 .
Description	Actural Temperature	Menu/How meal is cooked	Quan	atity Arrival Temp	Reheated Temp
Meat	110 - 140	Hamburger feet	3 50	_ 120	187
Stew	160 or more	Hamburger Seat Wash Potentoes	720		
Hot Starch	150 or more				
Hot Vegetables	160 or more	neix Vege.	1/2	c. 92'	148.1
Canned fruits/Pudding	40 or less	dinner rool	7 00		43.
		milk	1 200		
DINNER – Arriv No. of Meals:	val Time:	1710 Office	er's Signat	ture: <i>B</i>	-0-
Description	Actural	Menu/How meal is cooked	Quar	- I	!
Meat	Temperature 110 - 140	1 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Por		Temp.
Stew	160 or more	Turkay Adoko w/veg	30	3	
Soup	175 or more	Total Comments	10	,	
Hot Vegetables	160 or more	French Onion Soup			
Canned fruits/Pudding	40 or less	Garden Salad w/ chessing	10		
	40 or Less	Papaya or Ibanana	10		
Milk	40 of Less	milk	10		
Vegetables aSoups and gMeats (slice	ems and Hot Cer and Stews: 160 gravies: 175 De ed) 140 Deg. F, o	eals: 150 Deg. F, or more Deg. F, or more g. F, or more or more; may be served at no less than 110 Deg. F,	tion: , tblsn; tespn; etc	bowl; handful;	
	cts: 40 Deg. F, es, and Canned	or less Fruits: 40 Deg. F, or less	-		